

## SCRAMBLED EGG SNACK FOOD

### REFERENCE TO RELATED APPLICATIONS

[0001] This application claims priority under 35 USC 119(e) from United States Provisional Patent Applications Nos. 60/396,556 filed Jul. 18, 2002 and 60/406,320 filed Aug. 28, 2002.

### FIELD OF INVENTION

[0002] The present invention relates to a scrambled egg snack food.

### BACKGROUND TO THE INVENTION

[0003] Eggs are highly nutritious and have been prepared in many ways, with various spices and sauces to further enhance their natural appealing taste, aroma and appearance.

[0004] A search of the prior art with respect to them subject matter hereof has resulted in location of U.S. Pat. Nos.: 3,650,766, 4,469,708, 6,165,522, 6,261,611, 6,261,625 and 6,326,039.

### SUMMARY OF INVENTION

[0005] The present invention provides a scrambled egg snack food and procedure for making the same. The snack food is a convenient egg product that can be prepared for consumption by frying, baking or microwave. The product consists of a core of scrambled egg, which may be formulated with a variety of particulates to provide specific tastes, enrobed with a coating of batter and breading. Particulates which may be formulated with the scrambled egg include cheese, bacon, onion, ham and vegetables.

[0006] In accordance with one aspect of the present invention, there is provided a snack food product comprising a shaped core of a coherent mass of scrambled egg and an outer batter coating, preferably also breaded.

[0007] In accordance with a further aspect of the present invention, there is provided a method of forming a snack food product, which comprises:

- [0008] partially scrambling eggs,
- [0009] mixing at least one food grade binder with the partially scrambled eggs,
- [0010] fully cooking the scrambled eggs,
- [0011] shaping the fully cooked scrambled eggs, and
- [0012] battering and preferably breading the shaped scrambled eggs.

### GENERAL DESCRIPTION OF THE INVENTION

[0013] As indicated above, the present invention provides a novel snack food which has a core of scrambled eggs. The core may be produced from whole egg which generally comprises about 70 to about 80 wt % of the core.

[0014] In one preferred embodiment of the invention, the egg may contain omega-3 (n-3) fatty acids, as fully described in copending U.S. Patent Application No. 10/094,962 filed Mar. 12, 2002 (WO 02/080703), assigned to the assignee hereof and the disclosure of which is incorporated herein by reference. The egg may contain about 100 to about 1500 mg of omega-3 fatty acid per 100 g of egg, preferably

about 500 to about 1000 mg of omega-3 fatty acid. The omega-3 fatty acid may be provided by fish oil, emulsified in the liquid egg, although other sources of omega-3 fatty acids may be used.

[0015] The core is given sufficient structural integrity to permit battering and breading by the addition of at least one food grade binder. Such food grade binder may be liquid albumen or gelatin, preferably both. Generally, the weight ratio of food grade binder to egg is about 0.05:1 to about 0.15:1, preferably about 0.08:1 to about 0.1:1. The liquid albumen is generally used in an amount of about 6 to about 7 wt % of the core while the gelatin is generally used in an amount of about 0.5 to about 1 wt %.

[0016] The core may include seasonings, such as salt and pepper. When present, the weight ratio of the seasonings to egg is generally about 0.01:1 to about 0.03:1, preferably about 0.015:1 to about 0.025:1. When used, salt is generally present in an amount of about 1 to about 2 wt % and pepper is an amount of about 0.01 to about 0.05 wt %.

[0017] Other ingredients may be included to assist in preparation of scrambled eggs from the liquid whole egg. Such production assistance ingredients may include edible oil, such as canola oil, water, citric acid, xanthan gum, skim milk powder and modified starch. Citric acid may be added to stabilize the colour of the egg core. Gum and starch may be added to assist in moisture control during freezing and thawing.

[0018] The weight ratio of such production assistance ingredients to egg generally is about 0.1:1 to about 0.3:1, preferably about 0.13:1 to about 0.27:1. When present, such ingredients may be present in the weight percentages set forth in the following Table I:

TABLE I

Ingredients	wt % of core
Edible Oil	about 0.5 to about 1
Water	about 5 to about 15
Citric Acid	about 0.01 to about 0.1
Xanthan Gum	about 0.2 to about 0.3
Skim Milk Power	about 2.5 to about 3
Modified Starch	about 1 to about 2

[0019] As mentioned above, other particulates may be formulated with the egg core to impart specific flavours to the product. The amount of such other particulates present depends on the nature of the particulates used. One such additive is cheese particulates, which may be present in an amount of about 4 to about 6 wt % of the core. Another such solution is bacon pieces, which may be present in an amount of about 1 to about 2 wt % of the core.

[0020] Formulations of ingredients of the core which may be used include those set forth in the following Tables II, III and IV:

TABLE II

Ingredient	wt %
Whole Egg	about 70 to about 80
Oil	about 0.56 to about 1
Water	about 5 to about 15